

15th Global Forum on Tourism Statistics

28-30 November 2018 - Cusco, Peru

Lima Culinary Experience	
Travel Agency	Viajes Pacífico
Contact Information	http://vipac.pe
Length of the package	4D/ 3N
Services included	Transfer in/ out, 3 nights hotel in Lima.
Brief description of the itinerary	<p>DAY 1: LIMA INC: - Arrival in Lima, meet and greet at the airport, transfer to your hotel. In the afternoon, downtown tour and visits to places such as the historic Bolivar Hotel and mythic Mauri Hotel to taste the popular Pisco Sour drink. At night, we recommend a dinner at La Rosa Nautica, classic restaurant, Victorian styled, overlooking the Pacific Ocean. Overnight stay at Lima.</p> <p>DAY 2: LIMA INC: B/L An entire morning dedicated to Peruvian cuisine. We start by visiting a local market to appreciate the key secret of Peruvian cuisine: its varied ingredients. Witness the colors, freshness and variety of local products. Then we'll take a cooking class to see and taste the most popular Peruvian dish: Ceviche and Pisco Sour, traditional beverage. Lunch at local restaurant. Free rest of the day to explore the city. At night, an optional but exclusive dinner you should not miss at Astrid & Gaston to taste the most exquisite dishes created by renowned chef, ambassador of Peruvian Cuisine, Gastón Acurio.</p> <p>DAY 3: LIMA INC: B/D Free day. For lunch, we recommend an urban incursion into the main fusion restaurants in the city, such as Chifa (Chinese-Peruvian food), Nikkei food (Peruvian-Japanese) and author cuisine. In the evening, we will go to Cala restaurant, located by the Pacific Ocean. Here, we will enjoy a dinner of Mediterranean and Peruvian food.</p> <p>DAY 4: LIMA INC: B Departure transfer.</p>
Terms	-
Restrictions	-
Price USD	Price in single room 585 USD Price in double room 404 USD

Recommendations	-
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